31002018GB.fm Page 11 Tuesday, December 2, 2008 10:29 PM

INSTRUCTIONS FOR USE

SAFEGUARDING THE ENVIRONMENT

IMPORTANT NOTES

BEFORE USING THE OVEN

OVEN ACCESSORIES

CARE AND MAINTENANCE

TROUBLESHOOTING GUIDE

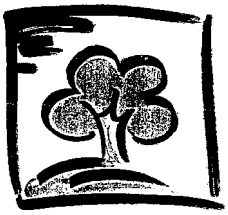
AFTER SALES SERVICE

To make the most of your new oven, read the user's instructions carefully and keep them on hand for consultation in the future.

SAFEGUARDING THE ENVIRONMENT

Disposal of packaging materials

- The packaging material is 100% recyclable and is marked with the recycle symbol ♺.
- Packing materials should therefore not be thrown away with household rubbish but disposed of as directed by local authorities.



Disposal of old appliances

- This appliance is marked according to the European directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE). By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.

The symbol on the product, or on the documents accompanying the product, indicates that this appliance may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment.
Disposal must be carried out in accordance with local environmental regulations for waste disposal.
For more detailed information about treatment, recovery and recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

Energy saving

- Only pre-heat the oven if specified in the cooking table of the Product Description Sheet or in your recipe.
- Use dark, black enamelled baking moulds as they absorb heat very well.

IMPORTANT NOTES

Warning:

- Not intended for use by young children and infirm persons without supervision.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities or lack of experience and knowledge unless they have been given initial supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Young children should be supervised to ensure they not play with the appliance.
- The accessible parts of the oven may get very hot during use. Keep children away.
- Never use abrasive materials or substances to clean the GLASS, to prevent damaging it.
- The unit gets very hot during use. Do not touch the heating elements in the oven.
- This oven is designed solely for use as a home appliance for cooking food. Any other use is forbidden. The manufacturer assumes no responsibility for damage caused by improper or incorrect use.
- Any repairs or servicing must be carried out exclusively by a qualified technician.
- Never expose the oven to atmospheric agents.
- Do not put heavy objects on the door because they could damage the oven cavity and hinges. Do not cling to the door.
- Never hang anything heavy on the oven door handle.
- **Do not cover the bottom of the oven with aluminium foil or other objects.**
- The oven door must close properly. The door seals must be kept clean.
- Do not pour water directly into the inside of a hot oven. The enamel coating could be damaged.

- Fruit juice drippings from the baking tray may leave permanent stains. We recommend the oven be cleaned before reusing it.
- Never drag pots and pans across the bottom of the oven to prevent the coating from being scratched.
- Residual condensation after cooking could damage the oven and surrounding kitchen units in time. We recommend that you:
  - set the lowest temperature;
  - cover food;
  - remove food from the oven;
  - dry the wet parts when the oven is cool.
- The front panel and the handle of the oven door warm up when the appliance is switched on for a long time at high temperatures.
- Never touch the oven with any wet part of the body and do not operate it with bare feet.
- Do not pull the appliance or the power supply cable to disconnect them from the electrical supply.
- **Keep children away from the following elements as they are sources of danger:**
  - the oven and its controls, especially when in operation and immediately afterwards to avoid injury.
  - packaging (bags, polystyrene, metal parts, etc.)
  - an oven to be scrapped.
- Make sure that the electrical cables of other appliances used near the oven do not touch hot parts and are not trapped in the oven door.
- Some oven models are equipped with an air cooling system to prevent the front of the oven and cabinet cavity from reaching excessively high temperatures.

Attention: Steam and smoke are vented through an opening located between the control panel and the oven door. Do not obstruct the vent opening.

- Do not place inflammable material in the oven or nearby: a fire may break out if the oven is inadvertently switched on.
- Use oven gloves to remove pans and accessories, when the oven is hot.
- If alcoholic beverages are added when roasting or cooking cakes and sweets (for example, rum, cognac, wine, etc.) remember that alcohol evaporates at high temperatures. It may happen that vapours released by the alcohol can catch fire when they are in contact with the electric heating element.
- Do not heat sealed containers in the oven (except for packages specifically designed for this purpose; see the manufacturer's instructions). The pressure that develops inside the packaging might cause it to explode, damaging the oven.
- Do not use containers made of synthetic material for cooking (except for packages specifically designed for this purpose; see the manufacturer's instructions). They could melt at high temperatures.
- Keep an eye on the oven if you are using a lot of fat or oil. Oil and fat can overheat and catch fire!
- Never pull out fully loaded shelves. Use extreme

BEFORE USING THE OVEN

- Remove the accessories from the oven and heat it 200°C for about an hour to eliminate the smell of the protective grease and insulating materials. Keep the window open during this operation.
- Before using the oven, remove:
  - stickers on the front and oven door, except for the rating plate;
  - cardboard protection and protective plastic film from the front panel controls and other parts of the oven;
  - any sticky labels from the accessories (for example, under the drip tray).

OVEN ACCESSORIES

Accessories supplied depend on the model. The accessories provided with the oven are listed in the Product Description Sheet provided separately (under Accessories).

Drip tray (1)

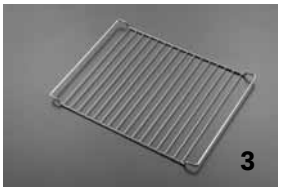
The drip tray is designed to collect fat and food particles when it is positioned under the grid or as a plate, such as when cooking meat, chicken and fish with or without vegetables. Pour a little water into the drip tray to prevent spatters of fat and smoke.

Baking tray (2)

For cooking biscuits, cakes and pizzas.

Grid (3)

The grid can be used to grill food or as a support for baking trays, cake tins and other cooking receptacles. It can be placed on any of the runners in the oven. The grid can be inserted with its curved side facing upwards or downwards.

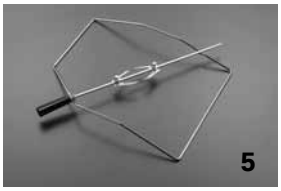


Side catalytic panels (4)

The catalytic panels have a special microporous enamel coating that absorbs fat spatters. We recommend an automatic cleaning cycle after cooking particularly fatty food (see “Care and Maintenance”).

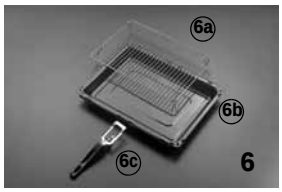
Turnspit (5)

Use the turnspit as indicated in the relevant chapter in the Product Description Sheet supplied separately.



Kit “Grill Pan Set” (6)

The pan set comprises a grid (6a), an enamel drip tray (6b).
If your pan set is not equipped with a handle (6c) it can be purchased via Service.
This set must be placed on the grid (3) and used with the Grill function.



OVEN ACCESSORIES

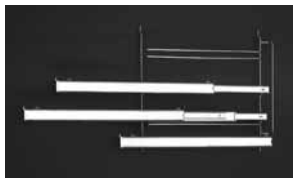
Grease filter (7)

To be used for cooking fatty food **only**. Hook it onto the rear wall of the cavity in front of the fan.
It can be washed in the dishwasher and must not be used with the Fan function.

7

Sliding shelves(8)

They facilitate manual access during cooking and allow the grids and drip trays to be pulled forward part way.
They are suitable for all accessories and can be washed in the dishwasher.



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CARE AND MAINTENANCE

Important: Do not use water pressure cleaners or steam cleaners.

Exterior of the oven

- Clean with a damp cloth. If it is very dirty, add a few drops of washing up detergent to the water. Wipe with a dry cloth.
- Do not use corrosive or abrasive detergents, which dull the surface.
  In the event that one of these products comes into contact with the oven, immediately clean it using a damp cloth.
- Slight differences in colour on the front of the appliance are determined by the different materials used, such as glass, plastic and metal.

Ovens with aluminium front panel

- Clean using a delicate detergent and a soft window cleaning cloth or a microfibre cloth that does not leave fibres on the surface. Wipe horizontally, without exerting pressure.
- Do not use corrosive products, hard sponges or rough cloths. Clean the aluminium surfaces with a dry cloth.

Accessories

- Soak the accessories in water with washing up detergent immediately after use. Food residues can be easily removed using a brush or sponge.

Oven cavity

- Do not use abrasive cleaners or pan scourers. Use special oven cleaners and follow the manufacturer's instructions.
- After every use, wait for the oven to cool then clean it to prevent the build-up of baked-on food residues.
- With long cooking times or when cooking on different levels, especially food with a high water content (pizzas, stuffed vegetables, etc.) condensation may form on the inside of the door and the seal. When the oven is cool, dry the inside of the door with a cloth or sponge.
- Clean the glass of the door with a suitable liquid detergent.
- The oven door may be removed to facilitate cleaning. To clean the upper part of the oven the grill heating element can be lowered (only on some models).

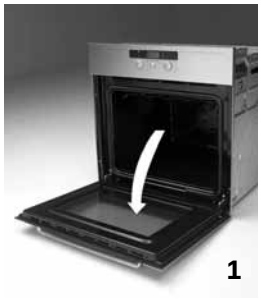
Self-cleaning catalytic side panels and rear cavity (if provided) - Cleaning cycle

- Heat the oven to 200° C when empty and maintain this temperature for about an hour.
- At the end of the cycle and when the oven has cooled, use a damp sponge to remove any food residues.
- **Never clean the self-cleaning catalytic panels and rear cavity with abrasive products, rough brushes, pan scourers, or oven cleaner sprays, as they will lose their automatic cleaning properties.**

Attention: When carrying out the following operations it is advisable to wear protective gloves. These instructions should be carefully followed both to prevent injury and in order not to damage the oven door and hinges.

How to remove the oven door:

1. Open the oven door fully (see fig. 1).
2. Lift the two catches and push them forwards as far as they go (see fig. 2).
3. Remove the door by closing it partially and pulling it upwards (see fig. 3).



To remount the door:

1. Insert the hinges into their grooves and lower the door fully.
2. Lower the two catches.
3. Close the oven door fully.

Attention: These instructions should be carefully followed both to prevent injury and in order not to damage the oven door and hinges.

To lower the grill heating element (certain models only)
Do not attempt to clean the oven until it is cool.

- Remove the side runner grids.
- Pull **(4)** the grill heating element slightly forward and lower it **(5)**.

Changing the rear oven lamp bulb (if provided):

1. Disconnect the oven from the electrical supply.
2. Let the oven cool before turning the lamp cover left to unscrew it (see fig. 1).
3. Change the bulb (see note).
4. Screw the lamp cover back on.
5. Reconnect the oven to the electrical supply.

Note: use only 25 W/230 V, E-14 type, T300°C bulbs available from After Sales Service.

Important: Do not use the oven until the lamp cover has been repositioned.

Changing the side wall lamp (if provided - depends on model):

1. Disconnect the oven from the electrical supply.
2. Let the oven cool before removing the left side runner grid (see fig. 2). Using a screwdriver prise off the lamp cover (see fig. 3 - 4).
3. Change the bulb (see note).
4. Reposition the lamp cover and press it against the oven wall until it clicks correctly into place.
5. Remount the side runner grid.
6. Reconnect the oven to the electrical supply.

Note: use only 25 W/230 V, E-14 type, T300°C bulbs available from After Sales Service.

Important: Do not use the oven until the lamp cover has been repositioned.

Changing the side halogen lamp (if provided - depends on model):

1. Disconnect the oven from the electrical supply.
2. Let the oven cool before removing the side runner grid (see fig. 2). Using a screwdriver prise off the lamp cover (see fig. 3 - 4).
3. Never replace bulbs with bare hands. Carefully remove the halogen lamp from the ceramic holder and replace it with a new one (see note).
4. Reposition the lamp cover and press it against the oven wall until it clicks correctly into place.
5. Remount the side runner grid.
6. Reconnect the oven to the electrical supply.

Note: Use only 20 W/12 V, G4 type, T300°C bulbs, available from After Sales Service.

Important: Do not use the oven until the lamp cover has been repositioned.

TROUBLESHOOTING GUIDE

Oven not working:

- Check for the presence of mains electrical power and if the oven is connected to the electrical supply.
- Turn off the oven and restart it to see if the fault persists.

IMPORTANT:

- Check that the oven control knob is not turned to "0" or to the "lamp" symbol .
  - If the electronic programmer (depending on model) display presents the message "STOP", consult the product description sheet provided separately and/or the electronic programmer description.
  - If the electronic programmer (depending on the model) presents the message "F HH", contact the nearest After Sales Service. Specify in this case the number that follows the letter "F".
  - Check that the mechanical programmer (if provided) is turned to "manual".

AFTER SALES SERVICE

Before contacting After Sales Service:

1. Try to solve the problem yourself following the points described in "Troubleshooting Guide".
2. Turn off the appliance and restart it to see if the fault persists.

If after the above checks the oven or cooktop are still not working properly, contact the nearest After Sales Service.

Please give:

- A short description of the fault;
- the oven type and model;
- the service number (number after the word Service on the rating plate), located on the right hand edge of the oven cavity (visible when the oven door is open). The service number is also indicated on the guarantee booklet;
- your full address;
- your phone number.

SERVICE 0000 000 00000

In the event the oven must be repaired, contact **an authorised After Sales Service,** (use of original replacement parts and proper repair is guaranteed).

Failure to comply with these instructions may compromise the safety and quality of the product.

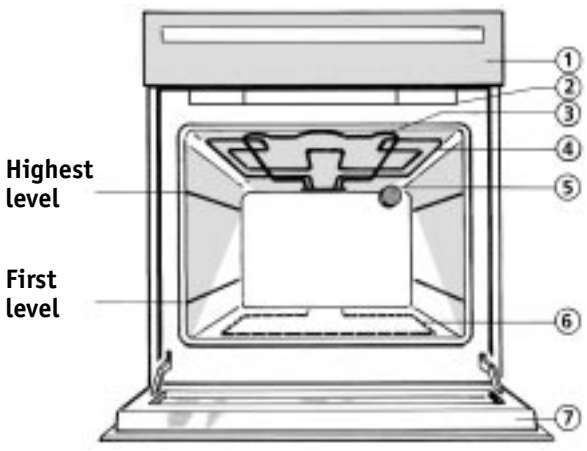
DECLARATION OF CONFORMITY CE

- **This oven is suitable for contact with foodstuffs and complies with EEC (CE) Regulation n. 1935/2004.**
- **This appliance is designed to be used for cooking only.**
  Any other use (for example, for room heating) is considered as improper use and potentially dangerous.
- **The appliance was designed, manufactured and sold in compliance with:**
  - **afety objectives of the "Low Voltage" Directive 2006/95/CE (which replaces 73/23/CEE and subsequent amendments);**
  - **the protection requirements of EMC Directive 89/336/EEC**
  - **the requirements of Directive 93/68/EEC.**

G2P 60C/01

GB IE

PRODUCT DESCRIPTION SHEET

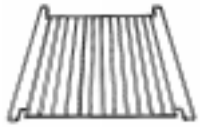


1. Control panel
2. Cooling fan (not visible)
3. Top heating element
4. Grill heating element
5. Rear oven lamp
6. Bottom heating element (not visible)
7. Oven door*

***Important:** An optional kit consisting of a glass panel for the oven door with related assembly components is available upon request from the After-Sales Service. Using this kit reduces the oven door external temperature; it is advisable for children's safety. Code no. **4819 310 39186**.

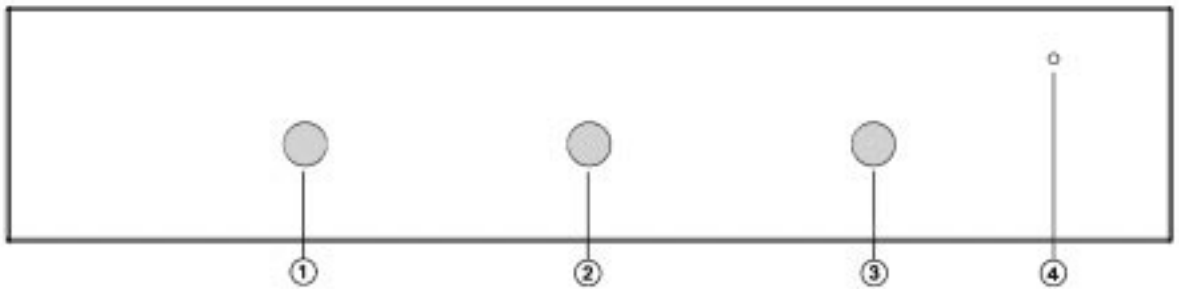
ACCESSORIES

Wire Shelf:



Grill pan set:

CONTROL PANEL



1. Function selector knob
2. Cooking time knob
3. Thermostat knob
4. Thermostat indicator light (red)

Oven functions table	
Function	**Description of function**
0 OVEN OFF	-
LAMP	• **To switch on the oven light.**
BOTTOM HEATING ELEMENT	• **To finish cooking fruit or cheese cakes or to thicken sauce.** • **Use this function for the last 10/15 minutes of cooking time.**
STATIC	• **To cook meat, fish and poultry in the oven.** • **Preheat the oven to the required cooking temperature and place the food inside as soon as the red thermostat light turns off.** • **It is advisable to use the second or third level.**
GRILL	• **To cook meat (smoked bacon, steaks, sausages, etc.) and for making toast.** • **Preheat the oven for 5 min. with the door closed.** • **For best results, leave the oven door open when grilling.** • **Arrange food on the wire shelf. When cooking meat, to avoid spatters of fat and smoke, pour a little water into the drip tray.** • **Turn the food during grilling.**

SWITCHING ON THE OVEN

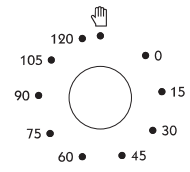
- Turn the selector knob to the required function.
  The oven light switches on.
- Turn the thermostat knob clockwise to the required temperature. The red thermostat indicator light switches on; when the required cooking temperature is reached it will turn off.

At the end of cooking time:

- Turn the knob to **"0"**.

To set the Grill or Dual Grill level, turn the power knob.

COOKING TIME PROGRAMMER



This programmer allows you to set a time of between 1 and 120 minutes.
To set cooking time, after selecting the required cooking function, turn the knob right round in a clockwise direction and then turn it back in the opposite direction to the desired cooking duration. When the set cooking time has elapsed, the oven switches off and the programmer remains at "0". To use the oven in manual mode, i.e. without setting a cooking time, make sure that the programmer knob is set to ☝. **Important:** When the programmer is set to "0" the oven will not switch on.
To switch on the oven, either set the programmer to ☝ or else set the required cooking time.

COOKING TABLES

FOOD	Function	Preheating	Level (from the bottom)	Temperature (°C)	Cooking time (min)
MEAT Lamb, Kid, Mutton		X	2	200	90 - 110
Veal, Beef, Pork		X	2	200	90 - 110
Chicken, Rabbit, Duck		X	2	200	70 - 80
Turkey (3-5 kg)		X	2	210	160 - 180
Goose (2 kg)		X	2	210	100 - 130
FISH (1 kg) Gilt-head, Bass, Tuna, Salmon, Cod		X	2	200	60 - 80
FISH (<1 kg - cutlets) Sword fish, Tuna		X	2	190	50 - 60
VEGETABLES Peppers, tomatoes, roast potatoes		X	2	190	50 - 60
SWEETS, PASTRIES, ETC. Raising cakes		X	2	180	40 - 50
Filled pies (with cheese)		X	2	190	60 - 90
Tarts		X	2	190	40 - 50
Apple strudel, crèpes		X	2	200	50 - 60
Biscuits, sponge rings, shortbread		X	2	180	20 - 30
Choux buns, sweet sponge rolls		X	2	180	35 - 45
Savoury pies, filled fruit pies, e.g. Pineapple, Peach		X	2	200	50 - 60
Lasagna, potatoes au gratin, cannelloni, pasta timbales		X	2	200	40 - 50
Bread		X	2	210	30 - 40
Pizza		X	2	225	15 - 20
Vol-au-vents		X	2	210	20 - 30
Soufflés		X	2	200	40 - 50

COOKING TABLE FOR GRILL FUNCTION

FOOD	Function	Preheating	Level (from the bottom)	Temperature (°C)	Cooking time (min)
Toast		X	3-4	200-225	10 - 15
Sirloin steak		X	3-4	200-225	30 - 40
Cutlets		X	3-4	200-225	30 - 40
Sausages		X	3	200-225	30 - 40
Pork chops		X	3	200-225	30 - 40
Fish (cutlets)		X	3	200-225	30 - 40
Chicken legs		X	3	200-225	40 - 50
Kebabs		X	3	200-225	40 - 50
Spare ribs		X	3	200-225	40 - 50
Chicken halves		X	3	200-225	40 - 50

Note: Cooking times and temperatures are approximate only.

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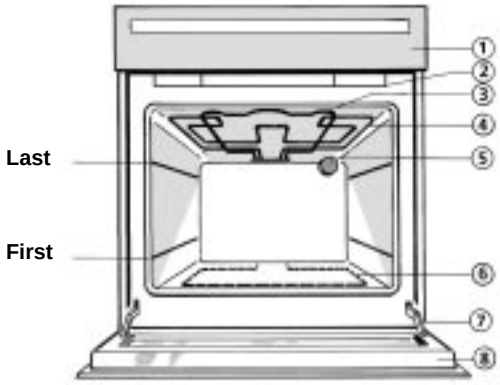
G2P 60C GB PRODUCT DESCRIPTION SHEET

Whirlpool is a registered trademark of Whirlpool U.S.A.
Generation 2000+

OVEN



Accessories:
- Grid
- Baking tray

First...Last: Runner positions

1. Control panel
2. Cooling fan (not visible)
3. Upper heating element
4. Grill element
5. Oven light
6. Lower heating element (not visible)
7. Oven door hinges
8. Oven door

CONTROL PANEL

1. Mechanical Automatic Off
2. Oven thermostat knob
3. Oven functions selector knob
4. Thermostat indicator light

Important: An optional kit consisting of an oven door glass and of relevant mounting components, is available by the After-Sales Service. The use of the kit reduces the temperature of the outer oven surface and is strongly recommended if there are Kids in the house.

Code N°: 4819 310 39186.

OVEN FUNCTIONS

0 Off

Oven light

BOTTOM HEATING FUNCTION

Use:
- To finish baking fruitcakes or cheesecakes.
- To thicken sauces.

Use the lower heating function for the last 10 or 15 minutes of cooking time.

STATIC FUNCTION

Use when all the food is on the same runner level.

- Pre-heat the oven to the required cooking temperature and place the food inside as soon as the red thermostat indicator light switches off.
- Ideally, the shelf should be on the second runner level when using the static function.

GRILL FUNCTION

Use the grill function to cook small pieces of meat (steaks, sausages) and for making toasts.

- The oven door must be open during the cooking cycle.
- Pre-heat the grill for about 5 minutes.
- Arrange the meat on the grid with the drip tray underneath. Pour water in the drip tray to cover the bottom to reduce smoke and fat spatters.
- Turn over the meat about half-way through cooking time.

SWITCHING THE OVEN ON

Turn the selector knob to the required symbol.
The oven light switches on.

- Turn the thermostat knob clockwise to the required temperature.

The red thermostat indicator light switches on.

- When the required temperature is reached, the red thermostat indicator light switches off.

End of cooking cycle:

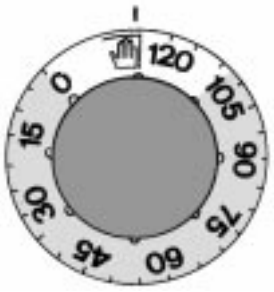
- Return the knobs to the OFF position (0 - •).

PROGRAMMING COOKING TIME

1. Turn the knob fully clockwise.
2. Return the knob to the required cooking time.
3. When the preset cooking time has elapsed, the oven switches off.

- To use the oven without programming the cooking time, set the knob to .

Warning: If the programmer is on “0” the oven will not switch on: to switch on the oven, either set the programmer knob to or set the required cooking time.



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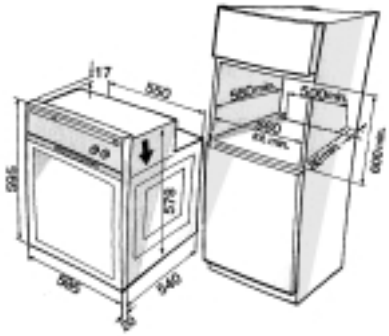
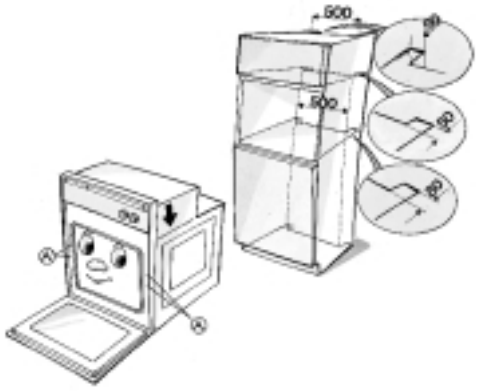
INSTALLATION

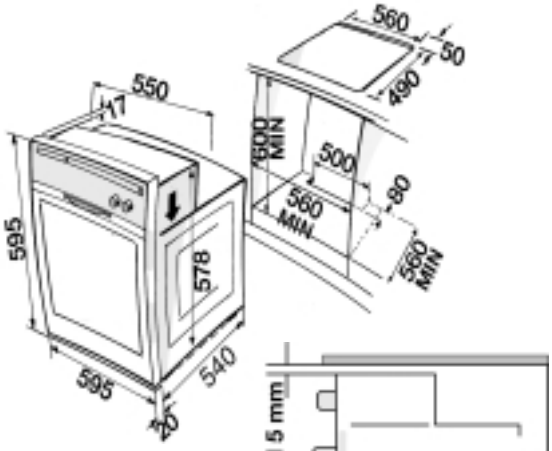
Technical information for the installer

- After removing the oven from its packaging, before making the connections place it on the polystyrene foam base to protect it from damage.
- Do not attempt to lift the oven by the handle. Lift at the sides as shown in the figure (see arrow).
- Check that the appliance has not been damaged in transit.
- Oven dimensions and kitchen unit dimensions are shown in the opposite figure.
- Kitchen units in contact with the oven must be heat resistant (80° C min).
- Install the oven in the housing, lifting it at the sides, taking care not to trap the wires of the electrical supply cable.
- For correct ventilation, follow the ventilation opening directions shown in the figure (500 min x 80 mm and 500 min x 50 mm inside the cabinet).
- Secure the oven to the kitchen unit with screws (**A**) as shown.
- The oven has also been designed for building-in under a cooktop.

NOTE: To allow for proper ventilation, we recommend that you left an opening of at least 500 x 80 mm or an equivalent area in the lower section of the housing.







An additional opening of 5 mm is required between the oven top rim and the cooktop lower rim: this opening must not be closed by strips or housing crosspieces.

During oven installation, care must be taken to ensure that the sides are not touching the front edges of the housing or adjacent drawers and doors (see picture).

No contacts

ELECTRICAL CONNECTION

- **Warning: Do not connect to the power supply before you have finished connecting the oven.**
- **Make sure the oven is installed and connected to the electricity supply by a qualified technician in accordance with the manufacturer's instructions and in compliance with local regulations.**
- **The installer is responsible for the correct electrical connection of the oven and the observance of the relative safety regulations.**
- **The oven must be connected to the electricity supply by means of an all-pole disconnect switch with minimum contact gap of 3 mm.**
- **The oven must be earthed by law.**
- **Do not use multiple plug adapters or extension leads.**
- **After the oven has been installed, the electrical components must be inaccessible.**
- **Make sure that the voltage shown on the rating plate is the same as the power supply voltage in your home. The rating plate is on the front edge of the oven cavity (visible with oven door open).**

BEFORE USING THE OVEN

- To make the most of your new oven, read the users instructions carefully and keep them on hand for consultation in the future.
- Remove the cardboard protections and the protective plastic film.
- Remove the accessories from the oven and heat it 200° C for about an hour to eliminate the smell of protective grease and insulating materials. Keep the window open during this procedure.

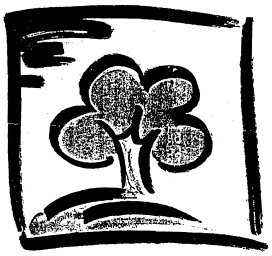
PROTECTING THE ENVIRONMENT

1. Packing

- The packaging material can be 100% recycled, as confirmed by the recycling symbol (♺).

2. Products

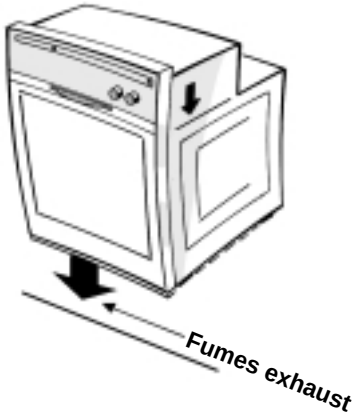
- The appliances are built from recyclable materials. If you decide to scrap the appliances please observe local waste disposal by-laws. Cut off the power cords so that the appliances cannot be connected to the mains.



PRECAUTIONS AND GENERAL RECOMMENDATIONS

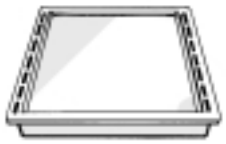
- Before any maintenance on the oven disconnect it from the electrical power supply.
- Keep children away from the oven when it is in use and when its has just been switched off.
- The oven must be repaired or adjusted exclusively by a qualified technician.
- Make sure that the electrical wires of other electrical appliances near the oven do not come into contact with hot parts and do not become entrapped in the oven door.
- Use oven gloves to remove baking trays and accessories when the oven is hot.
- **Do not cover the bottom of the oven with aluminium foil.**
- Do not place inflammable material in the oven - risk of fire if the oven is inadvertently switches on.
- The oven is equipped with air cooling system to prevent excessive temperatures of the oven front and furniture housing.
- Following cooking times greater than one hour at temperatures of 200° C or more, it is recommended that residual heat from the oven and housing be removed by use of a cool down period. At completion of cooking, leave the oven on, in any cooking function but grill with the “temperature knob” on “0” position, for about 15 minutes. The oven door must remain closed during the cool down period.
- During the cooking process, water evaporates from food. All ovens require this steam and other fumes to be vented from the oven cavity. For reasons of safety and aesthetics, we have determined that an opening at the bottom of the door is the optimum solution.

  Consequently, vapour may be seen to be coming from this area on occasions (see picture). This is a normal occurrence and the bottom trim can be cleaned after removal of the oven door as described later in this chapter “Cleaning the oven and its accessories”. **Bear in mind there may be residual steam inside the oven. Accordingly, great care should be taken when opening the oven door.**
- Heavy weights must not be placed on the open door as this may result in damage to the cavity and hinges. Max weight: 7 kg (15lbs).



OVEN ACCESSORIES

- **Accessories supplied depend on the model (refer to the Product Description Sheet supplied separately).**

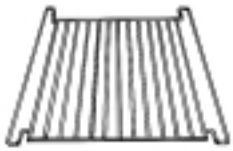


Drip tray (1)

The drip tray is designed to collect fat and food particles when it is positioned under the grid; it can also be used as a griddle to cook meat, chicken and fish, with or without vegetables. When using the drip tray under the grid, pour in a little water to avoid fat spatters and smoke.

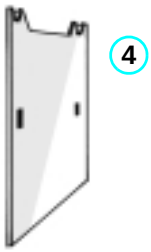
Baking tray (2)

For cooking biscuits, meringues and pizzas.



Grid (3)

The grid can be used to grill food or as a support for baking trays, cake tins and other cooking receptacles. It can be placed on any of the Shelfs in the oven.



Catalytic panels (depending on model) (4)

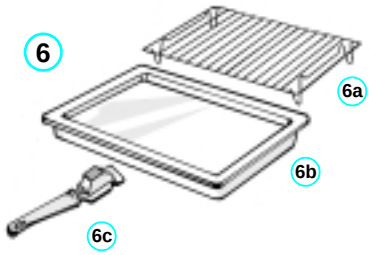
The catalytic panels have a microporous coating that absorbs fat spatters. We recommend an automatic cleaning cycle after cooking particulare fatty food.

1. To clean the oven heat it to 200° C when empty and leave it switched on for about an hour.
2. At the end of the cycle and when the oven is cool, use a moist sponge to remove food residues if necessary.

   Do not use detergent or cleaners - risk of damaging the catalytic enamel coating.

Spit (depending on model) (5)

Use the spit as indicated in the relevant chapter in the Product Description Sheet supplied separately.



Pan Set Kit (6)

The set comprises a grid (6a), a drip tray (6b) and one or two tongs (6c).
This accessory must be set on the grid (3) and used with the Grill function.

COOKING CHART

N.B: The oven functions depend on the model: refer to the separate Product Description Sheet.

Food	Static function			Fan function			Static function + Fan		
Meat	**Temp. °C**	**Shelf from bottom**	**Cooking Time (Mins.)**	**Temp. °C**	**Shelf from bottom**	**Cooking Time (Mins.)**	**Temp. °C**	**Shelf from bottom**	**Cooking Time (Mins.)**
Lamb (1,5 Kg)	200	2	90-120	200	2	75-85	180	2	80-110
Kid (1,5 Kg)	200	2	90-120	200	2	75-85	180	2	80-110
Mutton (1,5 Kg)	200	2	90-120	200	2	75-85	180	2	80-110
Veal (1,5 Kg)	180	2	90-120	200	2	75-85	170	2	80-110
Beef (1 Kg)	180	2	90-120	200	2	65-75	170	2	80-110
Pork (1 Kg)	180	2	100-130	200	2	65-75	170	2	90-120
Rabbit (1,5 Kg)	180	2	100-110	200	3	75-85	170	2	90-120
Chicken (1 Kg)	200	2	65-75	200	2	60-70	200	2	65-75
Turkey (3 Kg)	180	2	180-200	200	2	130-150	180	2	180-200
Goose (2 Kg)	180	2	140-160	200	2	90-100	180	2	140-160
Duck (1,5 Kg)	180	2	90-120	200	2	75-85	180	2	90-110
Fish (approx 1 kg)									
Gilt head	180	2	45-55	180	2	40-50	170	2	45-55
Bass	180	2	60-80	180	2	40-50	170	2	60-80
Salmon	180	2	60-80	180	2	40-50	170	2	60-80
Tuna	180	2	60-80	180	2	40-50	170	2	60-80
Trout	180	2	45-55	180	3	40-50	170	2	45-55
Fish steaks (1 kg)									
Swordfish	170	2	35-45	180	3	35-45	170	2	35-45
Tuna	170	2	35-45	180	3	35-45	170	2	35-45
Salmon	170	2	35-45	180	3	35-45	170	2	35-45
Cod	170	2	35-45	180	3	35-45	170	2	35-45
Vegetables									
Stuffed peppers	180	2	50-70	180	2	40-50	170	2	50-70
Stuffed tomatoes	180	2	50-70	180	3	55-65	170	2	50-70
Baked potatoes	180	2	40-50	200	3	55-65	180	2	40-50
Au gratin	180	2	40-50	200	3	65-75	180	2	40-50
Desserts etc.									
Cakes	150	2	35-45	150	3	30-40	150	2	35-45
Cake with filling (fruit - cheese)	160	2	60-80	160	3	45-55	160	2	60-80
Tarts	170	2	30-40	160	3	45-55	170	2	30-40
Apple strudel	180	2	40-50	190	3	45-50	180	2	40-50
Biscuits	140	2	20-35	150	1-3	25-35	140	2-4	20-35
Choux pastry	150	2	30-40	170	2-3	30-40	150	2-4	30-40
Pies	160	2	50-60	160	3	45-55	160	2	50-60
Bread	180	2	30-40	220	2	50-60	180	2	30-40
Pizza	225	2	10-15	250	1-3	30-40	225	2	10-15
Lasagne	180	2	35-45	200	3	35-45	180	2	35-45
Vol-au-vents	180	2	15-25	200	1-3	15-20	180	2-4	15-25
Soufflès	160	2	40-50	180	2	45-55	160	2	40-50

N.B.: Cooking times and temperatures are purely guidelines. Oven functions depend on the model. Refer to the separate Product Description Sheet.

COOKING CHART

Food	Grill			Grill + Fan		
	Temp. °C	Shelf from bottom	Cooking Time (Mins.)	Temp. °C	Shelf from bottom	Cooking Time (Mins.)
Sirloin steak	200	4	25-35	225	3	20-30
Cutlets	200	4	20-30	225	3	15-25
Sausages	200	4	25-35	225	3	20-30
Pork chops	200	4	20-30	225	3	15-25
Fish	200	4	20-30	220	3	15-25
Chicken drumstick	200	4	30-40	200	3	30-40
Kebabs	200	4	25-35	200	3	25-35
Spare ribs	200	4	35-45	200	3	35-45
Chicken halves	200	3	45-55	200	3	45-55
Whole chicken	-	-	-	200	3	60-70
Roast (pork, beef, veal) (~ 1 kg)	-	-	-	175	2	90-100
Duck	-	-	-	180	2	90-120
Leg of lamb	-	-	-	200	2	80-100
Roast Beef	-	-	-	200	2	40-60

CLEANING THE OVEN AND ACCESSORIES

- When you finish cooking, wait for the oven to cool and then clean it to prevent the build-up of baked-on residues.
- If the food residues are baked on, use a specific oven cleaner and follow the manufacturer's instructions on the pack.
- Clean the exterior of the oven with a sponge and warm water.
- **Do not use abrasive cleaners or pan scourers.**
- Use a liquid detergent to clean the oven door window.
- Wash the accessories in a dishwasher or in the sink, using an oven cleaner.
- After the oven has been in prolonged use and when cooking on different levels (especially food with high water contents such as pizzas, stuffed vegetables, etc...) condensation may form on the inside of the door seal. When the oven is cool, dry any condensation with a cloth or sponge.

CLEANING THE OVEN AND ACCESSORIES

Removing the oven door (for cleaning)

1. Open the oven door.
2. Press hinge catches (**A**) forwards.
3. Lift the catches until they engage and then remove the door.
4. **Warning: While you are cleaning the oven, ensure you do not disengage the hinge retainer catches.**
5. Refit the oven door by following the above steps in reverse order.

Dropping the grill element to clean the oven roof (depending on model)

- Do not attempt to clean the oven until it is cool.

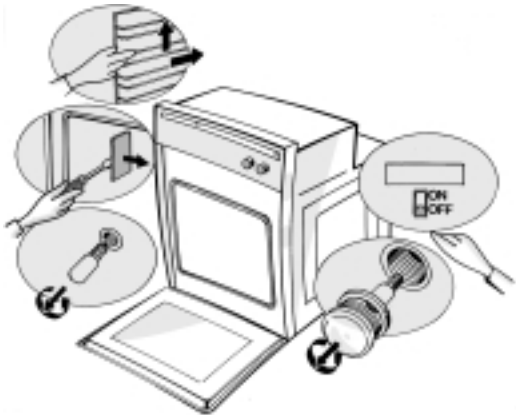
1. To clean the oven roof, pull out the grill element and lower it as far as it will go.
2. Clean the oven roof and then return the grill element to its original position.

Changing the oven lamp

1. Disconnect the oven from electrical supply.
2. Unscrew the lamp cover.
3. Change the lamp (see N.B.).
4. Refit the lamp cover.
5. Reconnect the electrical supply.

Changing the lateral lamp (depending on model)

1. Disconnect the oven from electrical supply.
2. Remove the left hand side grid.
3. Use a screwdriver to prize off the lamp cover.
4. Change the lamp (see N.B).
5. Reposition the lamp cover and press it against the oven wall until it clicks into place.
6. Refit the side grid.
7. Reconnect the power supply.



N.B:
Use exclusively 25 W 230 V lamps, type E-14, T300° C, available from After-Sales Service.

TROUBLESHOOTING GUIDE

Oven not working

- Switch the oven off and then on again to see if the problem persists.
- Check for the presence of mains electrical power.
- Oven selector on position “0” ?
- Check whether you have made the temperature setting and the function setting.
- If the electronic programmer display (depending on model) presents the message “OFF”, press any key to reset the oven and then set the clock.
- Ensure that the mechanical programmer (depending on model) is set to .

AFTER-SALES SERVICE

Before contacting After Sales Service:

1. Try to solve the problem (see "Troubleshooting Guide").
2. Turn off the appliance and restart it to see if the fault is repeated.

If after the above checks the fault still occurs, get in touch with the nearest After Sales Service.

Please give:

- a short description of the fault,
- the exact type and model,
- the service number (number after the word Service on the rating plate) is located on the right hand edge of the oven cavity (visible when the oven door is open). The service numbers are also indicated on the guarantee booklet,
- your complete address and phone number.

If any repairs are required, please contact **an authorised customer service centre,** as indicated in the warranty.

In the unlikely event that an operation or repair is carried out by an **unauthorised technician,** always request a certification of the job carried out and insist on the use of **original spare parts.**

Failure to comply with these instructions may compromise the safety and quality of the product.

SERVICE 00 0000 00000

DECLARATION OF CONFORMITY CE

- These appliances are designed to come into contact with foodstuffs and they are constructed in compliance with Directive 89/109/EEC.
- The appliances are designed solely for use as cooking appliances. Any other use of the appliances (e.g. for room heating) is considered as improper use and potentially dangerous.
- The appliances are designed, built and sold in compliance with:
  - The safety requirements of "Low Voltage" Directive 73/23/EEC.
  - The protection requirements of EMC Directive 89/336/EEC.
  - The requirement of Directive 93/68/EEC.

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INSTALLING THE BUILT-IN / UNDER THE COUNTER COLUMN OVEN

Recommendations

Important: Disconnect the oven from the mains before carrying out any installation work or servicing.

- Installation must be carried out by a qualified technician in accordance with the manufacturer's instructions and in compliance with local regulations.
- Unpack the oven and make sure that the appliance has not been damaged during transport and that the oven door closes properly. **If you are not sure contact the dealer or the nearest service centre.**
- After removing the oven from its packaging, leave it on the polystyrene base to prevent it from being damaged.
- When installing the oven it is advisable to wear protective gloves.
- Do not lift the oven by the door handle. Get hold of it using the side openings provided.

Preparing the housing unit

- Kitchen units in contact with the oven must be heat resistant (80 °C min).
- Cut the kitchen unit to fit before installing the appliance. Carefully remove any shavings or sawdust that could prevent the appliance from running properly.
- The dimensions of the oven and unit are shown in figures 1-2-3.
- To allow for proper ventilation, an opening should be left at the bottom of the kitchen unit. Pay attention to the dimensions in the diagram. **When installation has been completed, the bottom of the oven must be inaccessible.**
- Ovens that are not equipped with a cooling system cannot be installed in split level units (fig 2).
- When installing, make sure that the sides of the oven do not touch the adjacent kitchen units (fig. 4-5).
- When installing ovens under the worktop, leave a minimum clearance of 5 mm between the upper edge of the oven and the lower edge of the worktop (fig. 6). **In order for the appliance to operate properly, this clearance must never be obstructed.**
- If the kitchen unit is not securely fixed to the wall, it must be anchored with standard brackets (G) (fig. 7) available on the market.

Electrical connection

Regulations require that the appliance be earthed.

- Connection to the mains must be carried out by a qualified electrician in accordance with the manufacturer's instructions and in compliance with local regulations.
- The installer is responsible for connecting appliances correctly to the mains and for observing the safety regulations.
- The oven power cable must be long enough to connect the built-in appliance to the mains.
- Observance of safety directives requires that a multi pole switch with a minimum contact gap of 3 mm be used for the installation.
- Do not use multiple plug adapters or extension leads.
- After the oven has been installed, the electrical components must be inaccessible.

Connecting the oven to the power supply

- Make sure that the voltage indicated on the rating plate is the same as the mains voltage. The rating plate is on the front edge of the oven (visible when the door is open).
- If the oven does not have a power supply cable proceed as follows:

1. Remove the two fastening screws of the terminal box cover located on the bottom part of the oven's rear covering.
2. Remove the cover to gain access to the terminal box and insert the power cable (see table) through the opening located on the bottom of the oven.
3. Connect the cable to the terminal box, tighten the screws as far as they will go and secure it to the cable fastener.
4. Put the cover back on by inserting the two blades in the slots and fasten it with the two screws.

Power supply cable table	
N° of conductors	Type of cable
1N + ⏚ ~	H05 RR-F 3 X 1.5 mm²
2 + ⏚ ~	H05 RR-F 3 X 1.5 mm² (Switzerland only)

Securing the oven

- Lift the oven getting hold of it by the openings on the sides and insert it into the housing unit, being careful not to trap the power supply cable (fig. 8).
- Center the oven in the housing unit before securing it.
- Make sure that the plastic spacers (if provided) are positioned correctly in the fastening holes. Then anchor the oven to the housing unit with the screws provided.

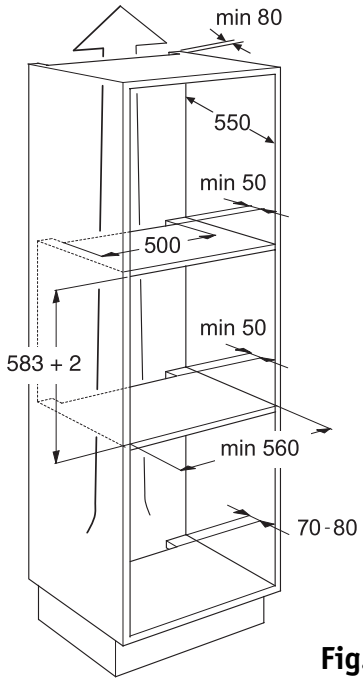


Fig. 1

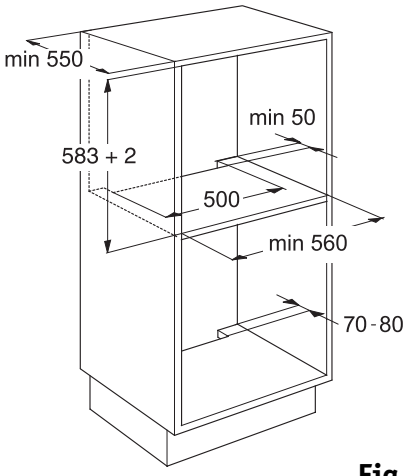
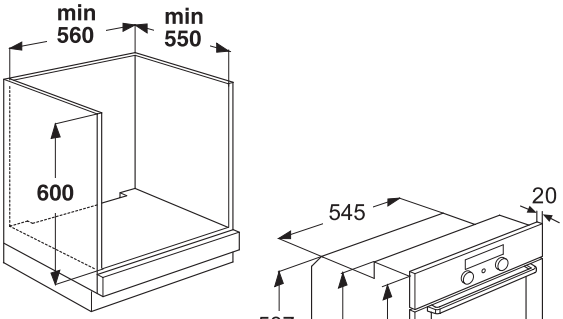


Fig. 2



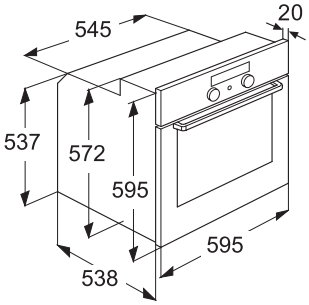


Fig. 3

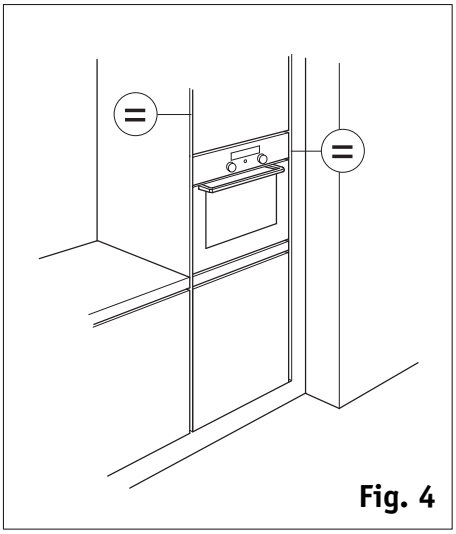


Fig. 4

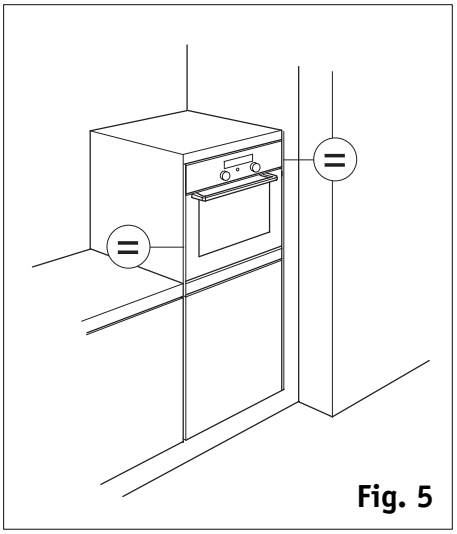


Fig. 5

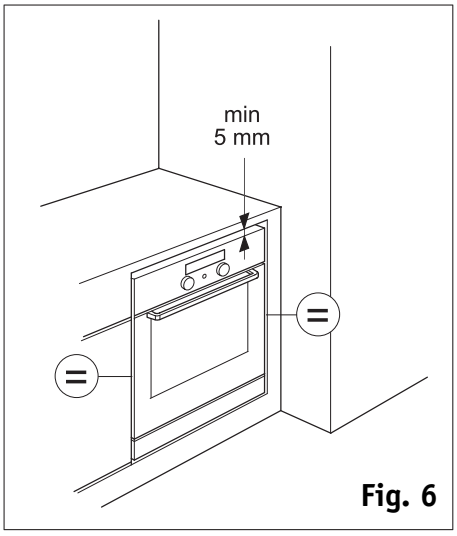


Fig. 6

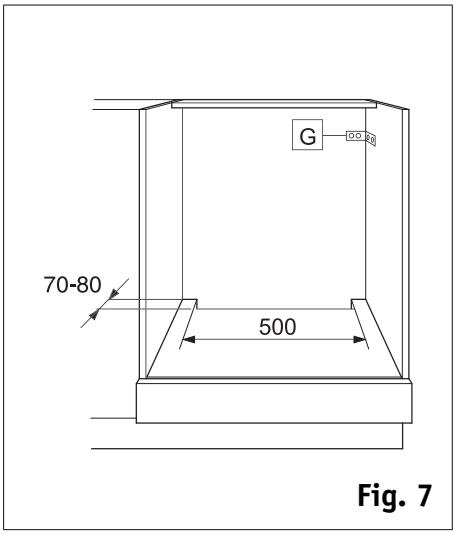


Fig. 7

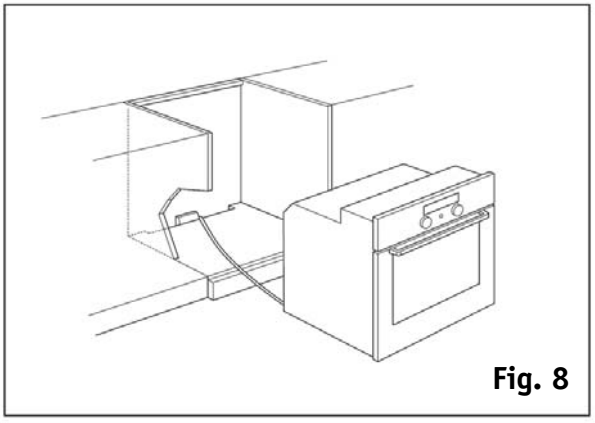


Fig. 8